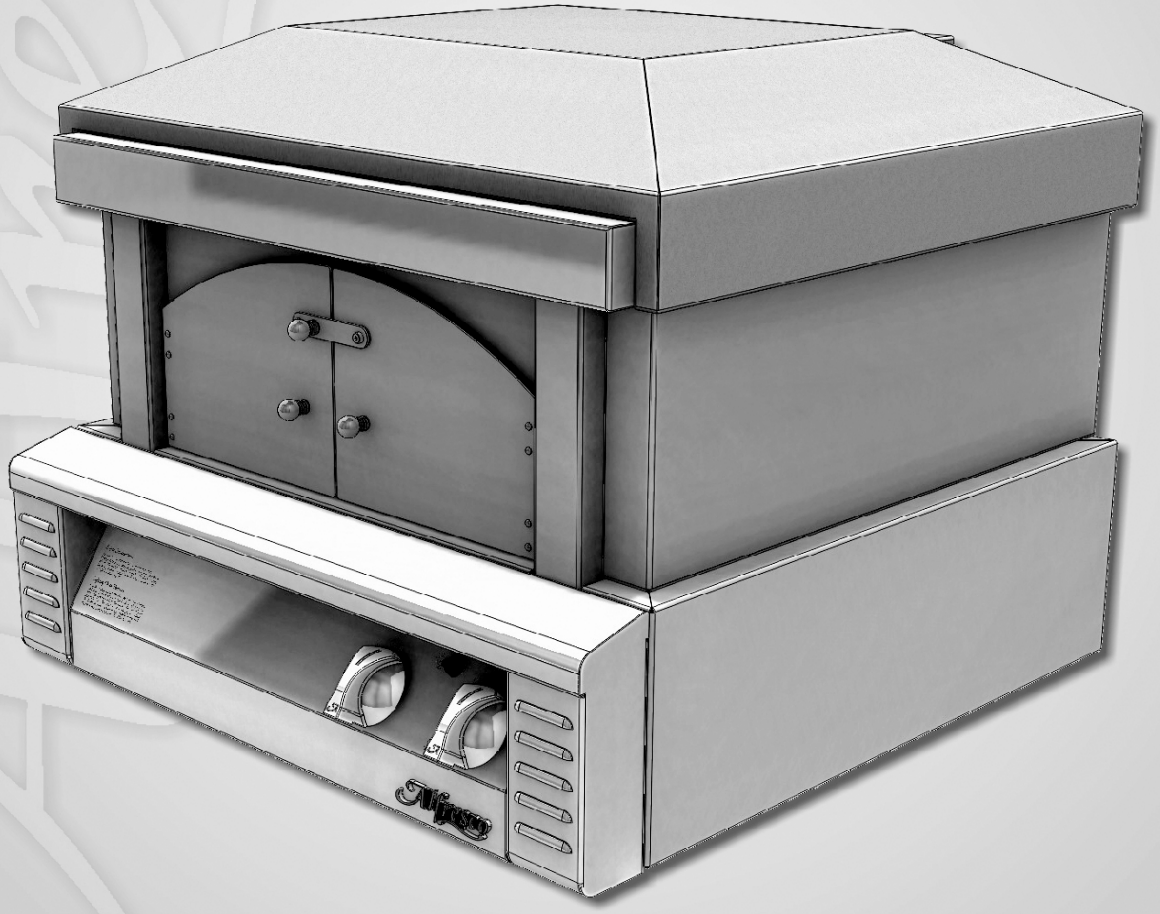
Alfresco™

Open Air Culinary Systems



ALF-PZA • Pizza Oven
Care and Use Manual

ALF-PZA SERIAL NUMBER LABEL:

PASTE SERIAL NUMBER LABEL IN THIS LOCATION

NOTES:

Alfresco™
Open Air Culinary Systems

C ETL LISTED US
3020914

ALFRESCO™ Gourmet Grills
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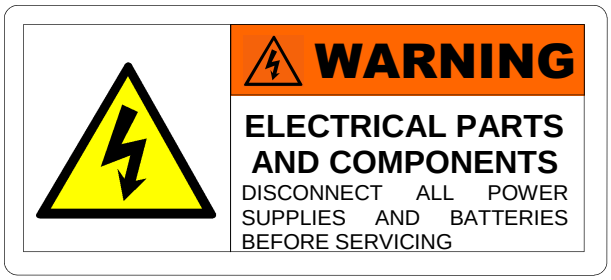
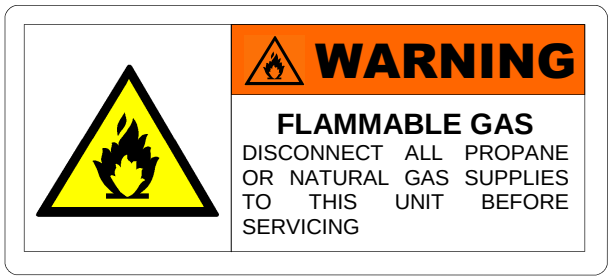
GENERAL SAFETY PRECAUTIONS:





WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

WARNING: Do not try lighting this appliance without reading the **LIGHTING INSTRUCTIONS** section of this manual.

WARNING: For outdoor use only. This cooking appliance is not intended to be installed in or on recreational vehicles and / or boats.

FOR YOUR SAFETY:

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

TESTED IN ACCORDANCE WITH:

ANSI Z21.58a-1995 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES.
Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1 1988, or CAN/CGA-B149-1 National Gas Installation code, or CAN/CGA-B149.2, Propane Installation code. All components must be grounded in accordance with local codes or with the National Electrical Code ANSI/NFPA 70-990 or Canadian Electrical code CSA C22.1

CALIFORNIA PROPOSITION 65 - WARNING
The burning of gas cooking fuel generates toxic by-products, which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas. This warning is issued pursuant to California Health & Safety Code Sec. 25249.6

SAFETY PRACTICES TO AVOID PERSONAL INJURY

READ THIS CARE AND USE MANUAL CAREFULLY AND COMPLETELY BEFORE USING YOUR PIZZA OVEN TO REDUCE THE RISK OF FIRE, BURN HAZARD OR OTHER INJURY. KEEP THIS MANUAL FOR FUTURE REFERENCE.

When properly cared for, your *Alfresco*™ Pizza Oven will give safe, reliable service for many years. However, extreme care must be used since the Pizza produces intense heat, which can increase accident potential. When using this appliance, basic safety practices must be followed, including but not limited to the following:

- Begin by ensuring proper assembly. A qualified technician should perform all other service.
- Do not repair or replace any part of the pizza oven unless specifically recommended in this manual.
- All other service should be referred to and performed by a qualified technician.
- For personal safety, wear proper apparel while cooking.
- Loose fitting garments or sleeves should never be worn while using this appliance.
- Some synthetic fabrics are highly flammable and should not be worn while cooking.
- Never let clothing, pot holders or other flammable materials come in contact with or too close to any hot surface until it has cooled down sufficiently. Fabrics may ignite and result in personal injury.
- Use only dry potholders: moist or damp potholders on hot surfaces may cause personal burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the pizza oven.
- Only certain types of glass, heatproof glass ceramic, earthenware, or other glazed utensils are suitable for oven use. These types of materials may break with sudden temperature changes. Use only on low or medium heat settings and according to their manufacturer's directions.
- Grease is flammable. Let hot grease cool before attempting to handle it.
- Avoid letting grease deposits collect on the hearth stone by cleaning the grease often, but never while the oven is ON or HOT from recent use.
- Do not use aluminum foil to line the hearth stone. This can severely upset temperatures, combustion and airflow or trap excessive heat in the stone and control area. The result of this can be melted knobs, igniters and increased chance of personal injury.
- Children should not be left alone or unattended in an area where the oven is being used. Never allow them to sit, stand or play on or around the oven. Do not store items of interest to children around or below the oven. Never allow children to crawl inside of the built -in structure.
- Do not heat unopened food containers that may cause the container to build-up pressure and burst.
- Protect your hand when opening a hot oven door.

(Safety, cont.)

- When lighting a burner, always pay close attention to what you are doing. Be certain you are depressing the correct igniter button labeled for the burner you intend on using.

- When using the oven: do not touch the oven hearth stone, opening archway, doors or door frame surrounding areas with your bare hands as these areas become extremely hot and could cause burns. Use only the handles and knobs provided for the operation of the oven

- For proper lighting and performance of the burners keep the ports clean. It is necessary to clean them periodically for optimum performance. The Infrared burner will only operate in one position and must mounted correctly for safe operation.

- Clean the oven with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the oven while it is hot. Some cleaners produce noxious fumes or can ignite when applied to a hot surface.

- **INSECT WARNING**: Spiders and insects can nest in the burners of this and other outdoor ovens, and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel, thereby damaging the oven and making it unsafe to operate. Inspect the oven at least twice a year.

- Be sure all oven controls are turned off and the oven is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

- Do not operate the oven under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or any enclosed areas.

- Keep the area surrounding the oven free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluids. Do not obstruct the flow of combustion gases and ventilation airways.

- Keep the back of the oven free and clear from debris.

- If the unit is stored indoors ensure that it is cool. If propane is used, the cylinder must be unhooked and the propane cylinder stored outside in a well-ventilated area, out of reach of children.

- Never use the oven in windy conditions. If located in a consistently windy area, oceanfront, mountaintop, etc... a windbreak will be required. Always adhere to the specified clearances.

- Keep any electrical supply cord, away from the heated areas of the oven.

- Do not use the oven for cooking excessively fatty meats or products, which promote flare-ups.

WARNING

FOR OUTDOOR USE ONLY
NOT TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND / OR BOATS.

WARNING

NEVER USE A DENTED OR RUSTED LIQUID PROPANE TANK. SHUT OFF TANK WHEN NOT IN USE.

LOCATING AND ASSEMBLING THE PIZZA OVEN:

When determining a suitable location for your *Alfresco*™ Pizza Oven, take into account concerns such as exposure to wind, rain, sprinklers, proximity to traffic paths and keeping any gas supply line runs as short as possible.
Locate the oven only in a well-ventilated area. Never locate the oven in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system. Never locate the oven over, under or next to unprotected combustible construction. During heavy use or when using wood for flavoring dishes, the oven will produce a lot of smoke.

CLEARANCES:

TO NON-COMBUSTIBLE CONSTRUCTIONS:

A minimum of **12"** clearance from the back of the oven ***Top Rear Exhaust*** to non-combustible construction is required to allow the hot exhaust air to escape freely. (Not applicable to built-in models)

A minimum of **1"** clearance around the oven perimeter to non-combustible construction is required to allow air intake through the bottom of the unit for proper flame combustion.

TO COMBUSTIBLE CONSTRUCTIONS:

A minimum of **12"** clearance from the back of the oven ***Top Rear Exhaust*** to combustible construction is required to allow the hot exhaust air to escape freely. This requirement however is not applicable to built-in models. Built-in models ***must*** be built and installed in non-combustible construction without exceptions.

A minimum of **1"** clearance around the oven perimeter to combustible construction is required to allow air intake through the bottom of the unit for proper combustion. Combustible materials however, ***should never*** touch any exterior surface of the oven.

The *Alfresco*™ Pizza Oven ***should never*** be operated while on top of combustible countertops such as, Formica®, Corian®, Azure®, Quartz Composite materials including wood, laminates, wood composites nor countertops with combustible materials, binders or components including finishes such as oils, lacquer, varnish, shellac, paints or other combustible finishes.

ASSEMBLY:

FREE STANDING MODELS:

Before using your *Alfresco*™ Pizza Oven, complete the following steps:

1. Remove all packaging materials.
2. Ensure that the IR burner is positioned correctly on it's orifice, and is fully seated onto its supports.
3. Install the Hearth Stones, Top radiant stone and back Fire Log with it's support stand.
4. Make the connection to the gas regulator according to the instructions on pages 10 & 11 for your gas type.
5. Allow a 6" clearance around all sides of oven for proper air movement.

BUILT-IN MODELS:

Before locating your *Alfresco*™ Pizza Oven into your Non-combustible enclosure, complete the following steps:

1. Remove all packaging materials.
2. Install your oven built-in top exhaust system and finish all construction required according to the guidelines provided on pages 12 to 14.
3. Ensure that the IR burner is positioned correctly on it's orifice, and is fully seated onto its supports.
4. Install the Hearth Stones, Top radiant stone and back Fire Log with it's support stand.
5. Make the connection to the gas regulator according to the instructions on pages 10 & 11 for your gas type.
6. To comply with safety and service requirements, main gas shut off valve must be accessible from the front of the oven without using any tools.

WARNING:

To prevent harm and ensure proper operation of your oven, it is imperative that the IR burner is properly installed with respect to the gas orifices. Be certain that the orifice is inserted completely into the burner's inlet and that the burner rests firmly on its support.

The burner should not rock side-to-side nor top-to-bottom if properly installed. If excessive burner movement is present, reseat the burner or contact your authorized service provider.

WARNING

IMPORTANT ELECTRICAL INSTRUCTIONS:

THE OVEN IGNITION SYSTEM AND LIGHTS ARE WIRED TO A SINGLE THREE-PRONG (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD. THE OVEN SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED GFCI THREE-PRONG RECEPTACLE.

NOTES CONCERNING GFCI USE AND LOCATION:

1. Do not attempt to circumvent using a GFCI receptacle, it is for your safety.
2. Ensure that the GFCI receptacle is located in an easily accessed location.
3. Follow the manufacturer's instructions for installation and testing (must comply with local and national codes).

HEARTH STONE AND LOG INSTALLATION:

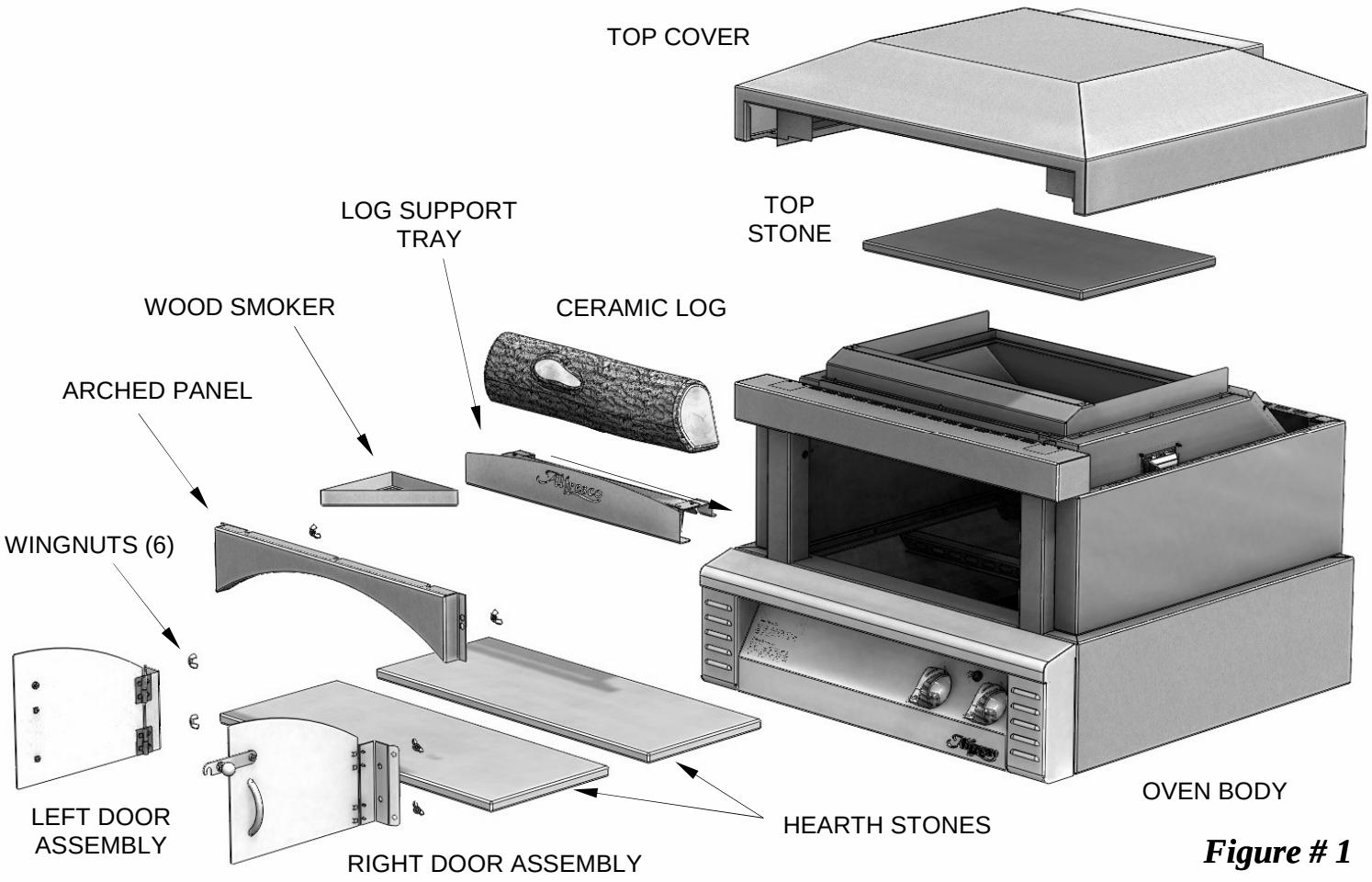


Figure # 1

After unpacking the *Alfresco*™ Pizza Oven and before using for the first time, several items need to be properly installed for the oven to operate correctly.

The Hearth Stones as well as the Top Stone must be located in the unit along with the Ceramic Log and it's support tray. Although these items shown on ***Figure # 1*** can be inserted through the oven main opening, it is best to insert them by removing the top cover of the oven on countertop ovens installations.

The Arched Front Panel as well as the doors can be removed from the oven to ease installation and cleaning. The Arch Front Panel has 2 wingnuts (one on each end) and the door assemblies have 2 wingnuts per side.

To remove these items, simply loosen and remove the wingnuts that support them.

Additionally, the door hinges can be lifted straight up for quick access without complete removal of the assembly.

Before installing the Hearth stones, verify that the stone's support brackets (*rear and center*) are properly located in the oven's cavity over the Infra-Red (IR) Burner.

The channels simply lock-in into the provided slots at both ends of the IR Burner cavity. ***(See figure # 2)***

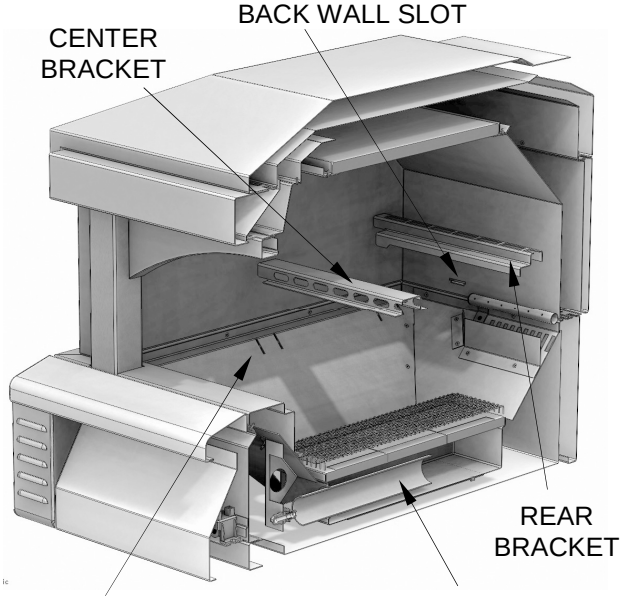


Figure # 2

Once the Hearth Stones are installed inside the oven, the Log Support Tray can be inserted into the slots that can be found at the bottom of the oven cavity back wall. (***See figure # 2***).

The Log Support Tray can now rest on top of the Hearth Stones covering the Log Burner.

The Ceramic Log will rest on top of the Support Tray and must be pushed all the way back until it contacts the back wall.

This is done to ensure that the flames from the Log Burner wrap around the front of the Log itself, providing radiant heat.

The Top Stone can be placed from the outside to rest on top of the oven cavity within the locating brackets.

Once all the items are in place, the complete assembly would look like ***Figure # 3*** on the right.

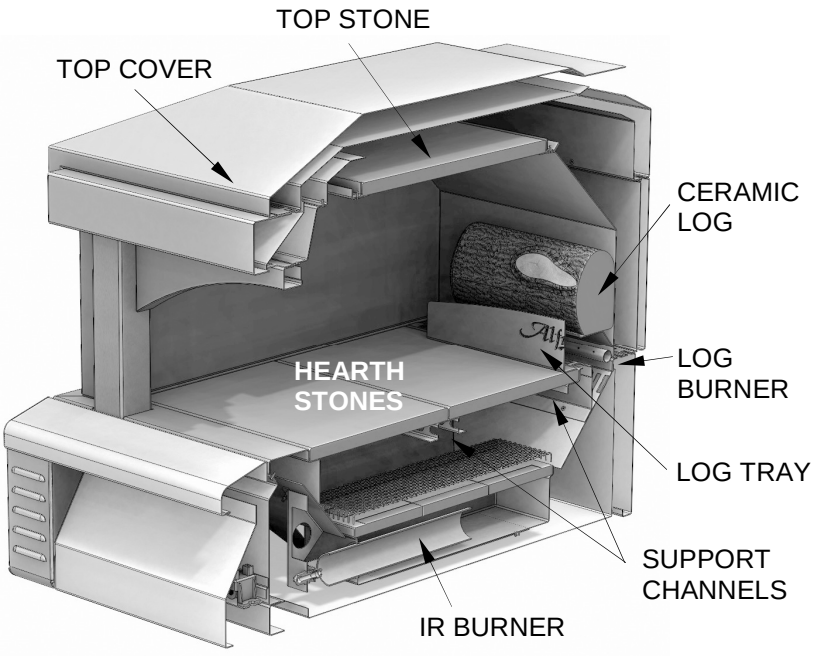


Figure # 3

GAS CONNECTION—LIQUID PROPANE (LP)

NEVER CONNECT THE PIZZA OVEN TO AN UNREGULATED GAS SUPPLY.

Before proceeding, ensure the oven is fitted for LP gas. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury. Total gas consumption (per hour) with all burners set on "HI" is a follows:

- Hearth Burner 18,800 BTUH
- Log Burner 16,800 BTUH

WARNING

ENSURE THAT THE GAS SUPPLY HOSE DOES NOT COME IN CONTACT WITH THE OVEN BODY

The installation of this appliance must conform with local codes or, in the absence of local codes, to the national fuel gas code, ANSI Z223.1a-1988. Installation in Canada must be in accordance with the Standard CAN/ CGA-B149.1 Natural Gas Installation or CAN/CGA-B149.2, Propane Installation Code.

Manifold pressure with LP Operating: 10.0" W.C. Non-operating: 11.2" W.C.

L.P. TANK REQUIREMENTS:

Use only a standard 20 Lbs. (5 Gal.) propane gas cylinder (18-1/4" H x 12-1/4" Ø). The tank must be installed in the upright position. Do not use a dented or rusty LP tank as it may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve.

The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT).

The cylinder must be provided with a shut off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection type **QCC1** in the standard for compressed gas cylinder valve outlet and inlet connections ANSI/CGA-V-I.

LP GAS CONNECTION TO LP TANKS:

Your *Alfresco*™ Pizza Oven for use with LP gas comes equipped with its own regulator, which MUST NOT be removed. The oven is shipped with high capacity, hose/regulator assembly for connection to a standard 20 Lb. LP cylinder. The LP gas pressure regulator and hose supplied with this oven must be used without alteration.

If this assembly needs to be replaced, use only the type specified by *Alfresco*™ for this appliance. Pizza ovens require a 60,000 BTUH minimum regulator / hose assembly.

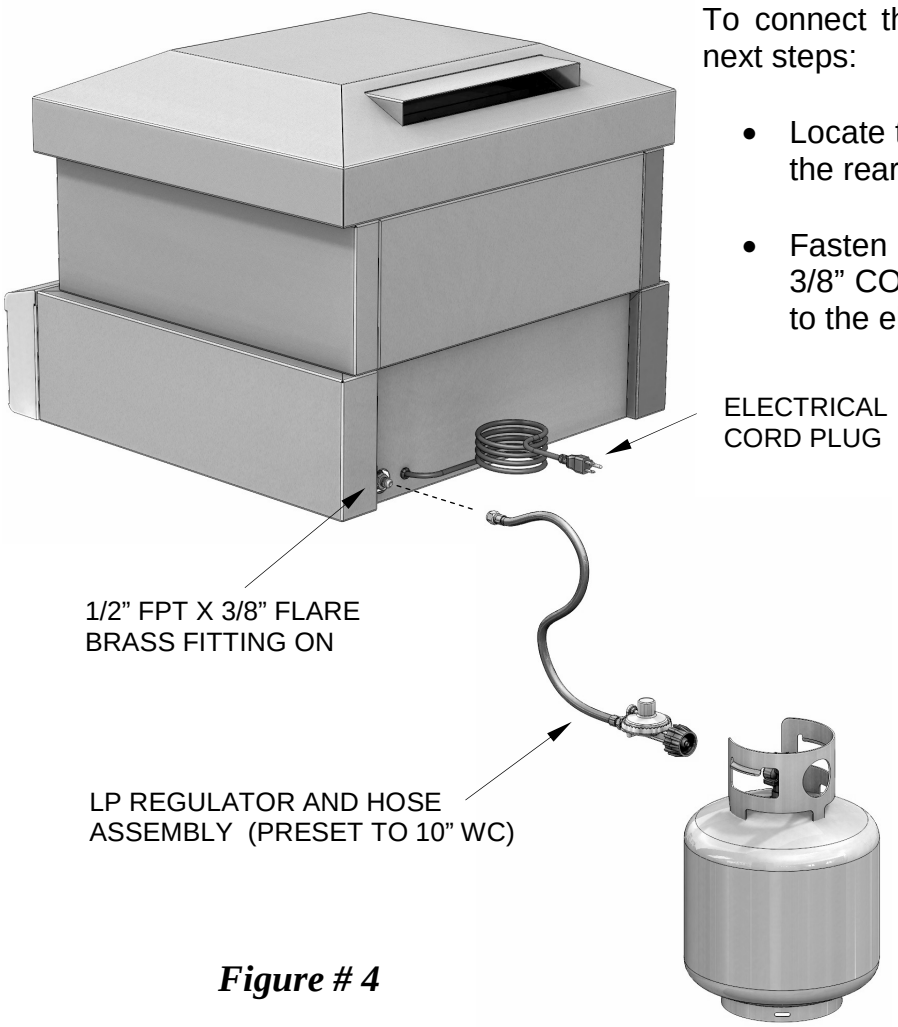


Figure # 4

To connect the regulator / hose assembly follow the next steps:

- Locate the regulator and gas connection point in the rear left side of your Oven unit
- Fasten the hose connection to the 1/2" MPT x 3/8" COMP (compression flare fitting) connected to the elbow. (***See Figure # 4***).

WARNING

ENSURE THAT THE GAS SUPPLY HOSE DOES NOT COME IN CONTACT WITH THE OVEN BODY

CAUTION

CYLINDERS MUST BE STORED OUTDOORS IN A WELL VENTILATED AREA OUT OF THE REACH OF CHILDREN.

DISCONNECTED LP CYLINDERS MUST HAVE THREADED VALVE PLUGS TIGHTLY INSTALLED, AND MUST NOT BE STORED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA. THE GAS MUST BE TURNED OFF AT THE SUPPLY CYLINDER WHEN THE UNIT IS NOT IN USE. IF THE APPLIANCE IS STORED INDOORS, THE CYLINDER MUST BE DISCONNECTED AND REMOVED FROM THE APPLIANCE.

LP GAS CONNECTION TO LP PIPED SYSTEMS:

An LP piped system is one with a large central LP tank that feeds the entire household. Those systems are normally equipped with a high pressure regulator by the large LP tank and low pressure regulators close to the home.

WARNING

YOUR ALFRESCO™ PIZZA OVEN'S PRESSURE REGULATOR HAS A **MAXIMUM INPUT PRESSURE OF 14" WC.** (OR APPROX. .5 PSI) , AND A **SAFETY LIMIT OF 69" WC.** (2.5 PSI).

REGULATOR NOTICE

Exposure to pressures above the safety limit of 69" WC. will permanently damage the gas regulator requiring a replacement. **OVER PRESSURE DAMAGE IS NOT COVERED BY YOUR ALFRESCO WARRANTY**

GAS CONNECTION - NATURAL GAS (NG)

NEVER CONNECT THE PIZZA OVEN TO AN UNREGULATED GAS SUPPLY.

Before proceeding, ensure the oven is fitted for natural gas. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury.

Total gas consumption (per hour) with all burners set on "HI" is a follows:

- Hearth Burner 18,800 BTUH
- Log Burner 16,800 BTUH

The installation of this appliance must conform with local codes or, in the absence of local codes, to the national fuel gas code, ANSI Z223.1a-1988. Installation in Canada must be in accordance with the Standard CAN/ CGA-B149.1 Natural Gas Installation or CAN/CGA-B149.2, Propane Installation Code.

Manifold pressure with NG:

Operating:	4.0" W.C. (.14 PSI)
Non-operating:	4.5" W.C. (.16 PSI)
Optimum pressure:	7.0" W.C. (.25 PSI)

NOTE: To ensure proper heating performance of this appliance, verify that the gas line supply pressure is adequate (7.0" W.C. supply pressure is preferred) to maintain 4.5" W.C. manifold pressure.
Use a minimum 1/2" ID flex hose to prevent gas starvation. (***See Figure # 5***)

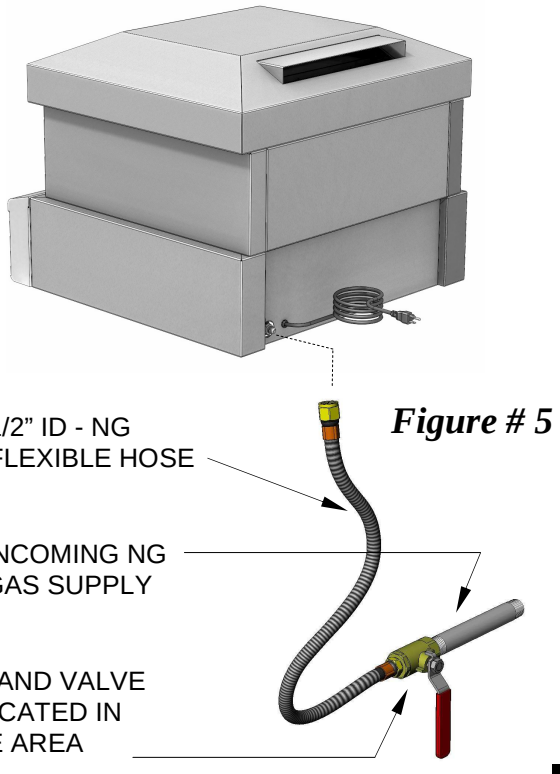


Figure # 5

WARNING

ENSURE THAT THE GAS SUPPLY HOSE DOES NOT COME IN CONTACT WITH THE OVEN BODY

NATURAL GAS CONNECTION: (cont.)

Ensure that the service pipe supplying the oven is fitted with a shut off valve conveniently positioned and easily accessible as an emergency gas shutoff.

Your *Alfresco*™ Pizza Oven for use with Natural Gas comes equipped with its own regulator which MUST NOT be removed.

If this regulator needs to be replaced use only the type specified by *Alfresco*™ for this appliance.

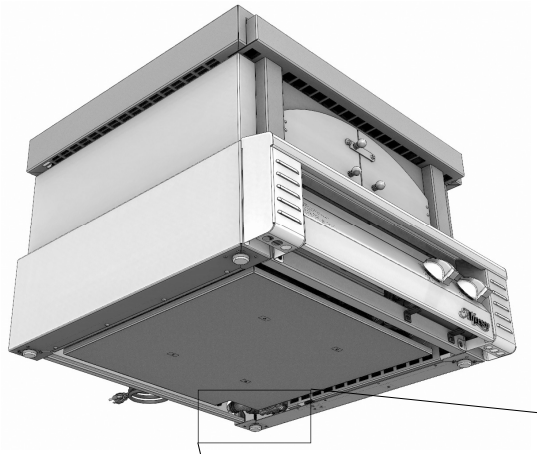
To connect hose assembly follow the next steps:

- Locate the regulator and gas connection point in the rear left side of your Oven unit.
- Fasten the hose connection to a 1/2" MPT x 1/2" COMP (compression flare fitting) connected to the elbow. (***See Figure # 5 on previous page***).

Connect flare fitting to gas supply using a 1/2" Ø minimum flexible stainless steel gas hose, no more than 48" in length.

COUNTERTOP INSTALLATIONS:

Because of the *Alfresco*™ Pizza Oven's unique countertop design, it is possible to install the gas supply (NG or LP) from a location below the counter. The oven is constructed with an opening at the bottom heat shield to facilitate connections. (***See figure # 6***)



Standard connections through the back panel can be converted to bottom connections as follows:

- Removing the 3/8" (LP) or 1/2" (NG) Brass compression fitting on the back,
- Rotating down the 90°1/2" elbow immediately behind the back panel,
- Re-installing the appropriate size compression fitting for a flexible hose connections, or…
- Hard-piping the oven with 1/2" NPT piping.

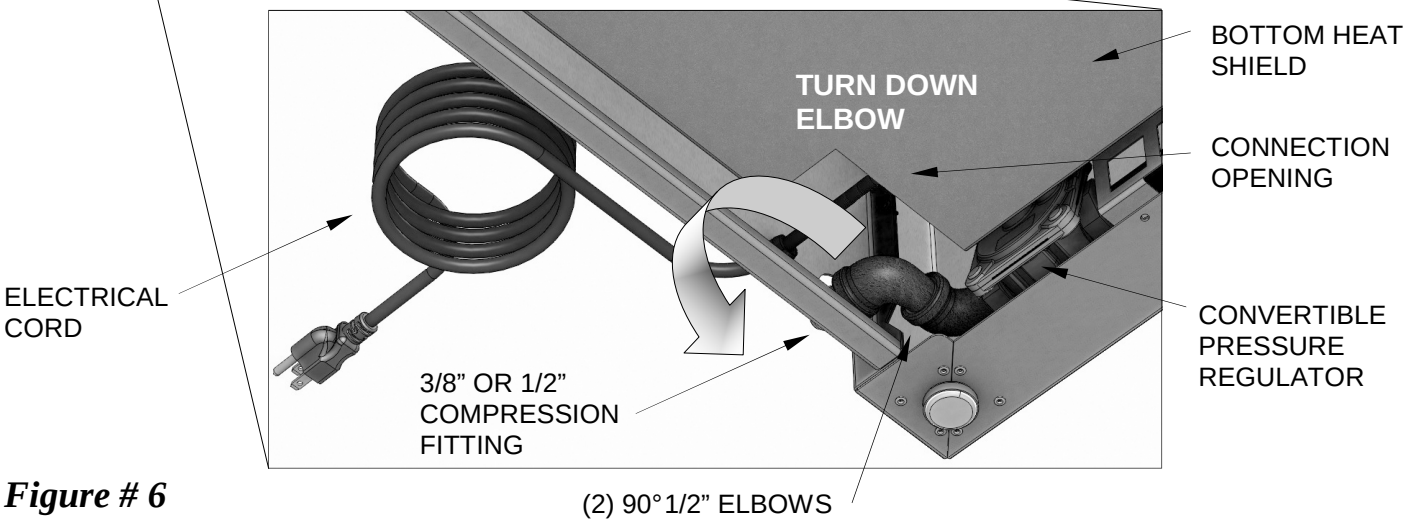


Figure # 6

When considering installing the gas supply through the bottom of a non-combustible countertop, it is recommended to have a 4" diameter hole located as shown on ***Figure # 7*** for piping and electrical requirements.

The center of the 4" Ø hole should be located 2-1/2" from the back panel and 4" from the right side of the oven base. Keep in mind the final location, clearance to non-combustible materials and free exhaust clearances required for the Pizza Oven when locating such access hole.

It is highly recommended that the 4" Ø hole be constructed in such manner as to provide with a 3/8" raised lip to prevent water or spills on the countertop from falling into the under-counter section.

It is recommended to install an access door such as *Alfresco*™ AB-30 double sided doors, in order to reach the LP Gas Tank or the NG Supply Gas Line shut-off valve as well as the GFCI receptacle to disconnect power to the Pizza Oven.

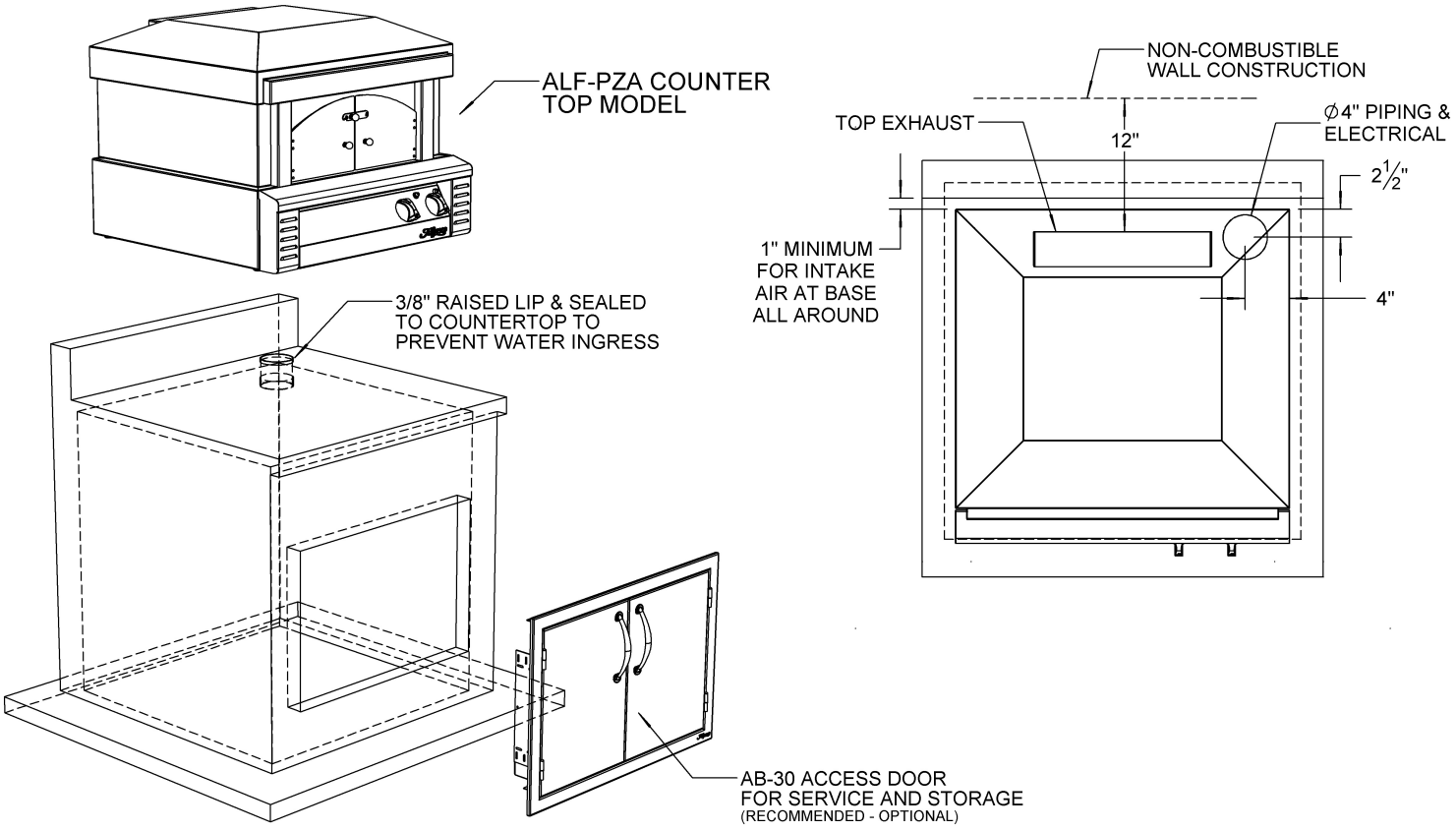

ALF-PZA COUNTER TOP MODEL
3/8" RAISED LIP & SEALED TO COUNTERTOP TO PREVENT WATER INGRESS
AB-30 ACCESS DOOR FOR SERVICE AND STORAGE
(RECOMMENDED - OPTIONAL)
NON-COMBUSTIBLE WALL CONSTRUCTION
TOP EXHAUST
12"
Ø4" PIPING & ELECTRICAL
2½"
1" MINIMUM FOR INTAKE AIR AT BASE ALL AROUND
4"

Figure # 7

BUILT-IN INSTALLATIONS:

Your *Alfresco*™ Pizza oven can be converted to a built-in pizza oven by installing the ALF-PZA-BIA kit onto the unit. Built -in units require the use of non combustible masonry materials for safety.

The Built-in conversion Kit consists of 3 items:

- A high pitched top cover
- A Type B, adjustable, double-walled vent pipe
- A Type B vent cap.

When installing the *Alfresco*™ Pizza Oven as a built-in unit, careful consideration to the materials used must be made. As a general rule, the materials and construction methods should be the same as the requirements for an outdoor fireplace while maintaining all local building codes.

The image on the right, ***Figure # 8***, shows how the *Alfresco*™ Pizza Oven might look like in a built-in configuration.

When building the pizza oven into a non-combustible structure, it is critical to have access to the bottom of the unit. This will be the only means of service and maintenance as the oven will no longer be removable.

Alfresco™ recommends installing an AB-30 double sided door for service, storage, gas supply and electrical power access.

The Pizza Oven must rest on two 2" ledges to give it proper support and must have free air intake from the bottom of the oven. The built-in construction should have ample ventilation under the oven in order to have the proper combustion.

Figure # 8

Dimensions shown on ***Figure # 9*** below are shown as reference to aid in the design and planning only.

ALF-PZA-BIA Kit

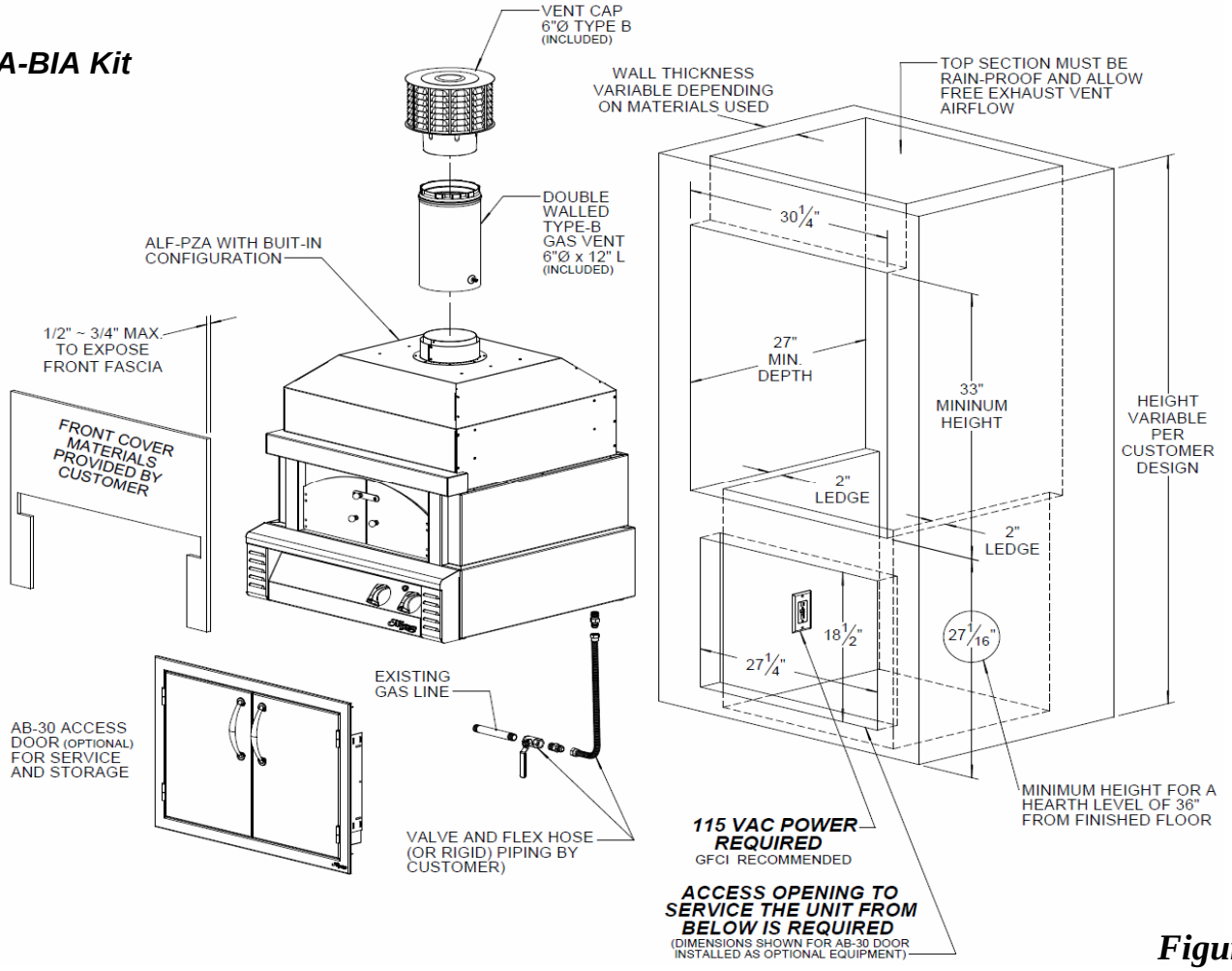


Figure # 9

LEAK TESTING:

GENERAL:

Although all gas connections on your *Alfresco*™ Pizza Oven are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mis-handling in shipment, or excessive pressure unknowingly being applied to the unit.

Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

BEFORE TESTING:

- Make sure that all packing material is removed from the oven.
- Make sure the IR Burner tie-down straps are removed from the oven .
- Do not smoke while leak testing.
- Never leak test with an open flame.
- Make a soap solution of one part liquid detergent and one part water for leak testing purposes.
- Apply the solution to the gas fittings by using a spray bottle, or brush.
- For LP units, always check with a full cylinder.

TO TEST:

- Make sure all control valves are in the “OFF” position.
- Apply the soap solution described above to all fittings.
- Turn the gas supply on.
- Check all connections from the supply line, or LP cylinder up to and including the manifold pipe assembly.
- Soap bubbles will appear where a leak is present.
- If a leak is present, immediately turn off gas supply, tighten any leaking fittings, turn the gas supply back on, and recheck.
- If you cannot stop a gas leak turn off the gas supply and call your dealer where you purchased your oven.
- Do not use the Pizza oven until all connections have been checked and do not leak.
- Only those parts recommended by the manufacturer should be used on the oven.
- Substitution can void the *Alfresco*™ Pizza Oven’s warranty.

IMPORTANT NOTE:

ALWAYS CHECK FOR LEAKS AFTER EVERY LP TANK CHANGE.

If a leak is present, or if the connection hose shows signs of wear, these conditions must be corrected prior to using your oven.

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

LIGHTING INSTRUCTIONS:

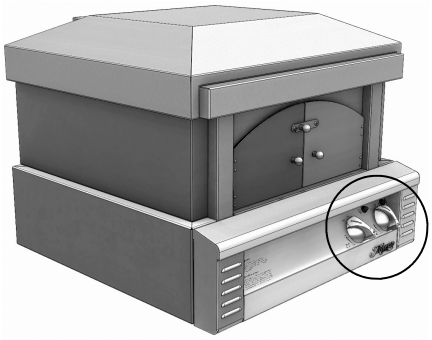
BEFORE LIGHTING LP SYSTEMS...

The pressure regulator (**Type QCC1**) and hose assembly supplied with the *Alfresco*™ Pizza Oven must be used. Never substitute regulators for those supplied with the oven. If a replacement is necessary, contact the factory for proper replacement.

NG SYSTEMS...

Make sure all connections are properly assembled whether is through the back or under the unit.

BUTTON SYMBOLS AND LOCATIONS:



The ignition and oven light buttons are located on the upper right side of the front control panel.

LIGHT FIXTURE
(Located inside the oven)

IGNITER BUTTON SWITCH
(on RIGHT side)

The *Alfresco*™ Pizza Oven is equipped with Gas safety valves. They do not operate if the pilot flame or the burner goes off. To light the pilot follow these simple steps :

- Push and turn the gas control knob to the PILOT position.
- Push the ignition (spark) button.
- Push the Gas Control Knob

The pilot should lit instantly. Continue holding the gas knob for at least 5 ~ 10 seconds and release the gas control knob. The pilot should remain lit.
(See ***Figure # 10***)

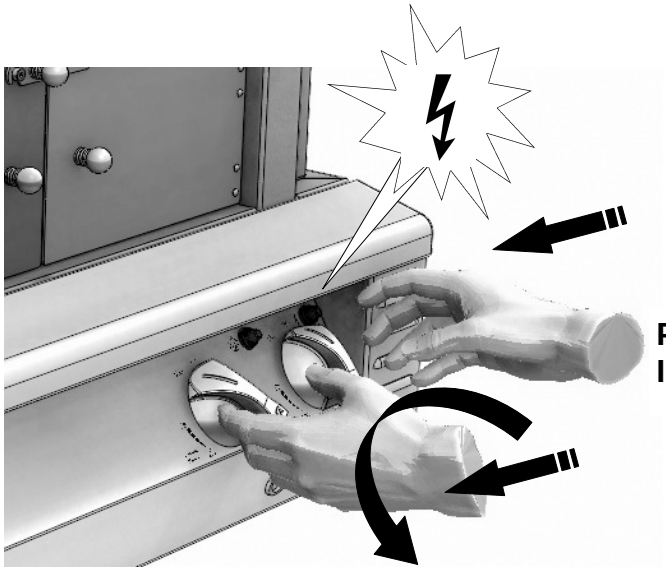


Figure # 10

If the pilot goes off, repeat the steps above until the pilot is constantly lit with the gas control knob released. Please note that during the first start-up of the Pizza Oven, you might experience a delay in the gas flow as the system purges itself of all existing air in the gas lines.
Once the pilot is lit, you can turn the knob to Hi to light up the IR or Log Burners. The Burners should light up instantly.

When lighting, always keep your face and body as far away as possible from the burners.

NOTE: To ensure proper spark ignition, do not change the gap between the electrode wires and the pilots. The optimum gap is preset at the factory between 1/8" and 3/16".

PREHEATING THE OVEN IR-BURNER:

Preheating the IR BURNER at maximum is important to allow proper combustion at lower settings later on as well as speeding up the process of heating up the oven. After lighting the IR BURNER as described before, allow to preheat on “HI” for 15 minutes before beginning to cook.

Preheat the IR-BURNER first, this will also preheat the Hearth Stone and the oven as a whole.

PREHEATING THE CERAMIC LOG:

Preheating the Ceramic Log is not necessary. The Ceramic log sits directly in the exhaust flue of the Hearth Stone IR-Burner, therefore it will be already preheated by the time the oven reaches cooking temperatures.

The Ceramic Log Burner is used to create a blast of hot air and infra red heat to reach searing temperatures very fast. It should not be left on HI setting for long times as it will make the oven very hot beyond usable cooking temperatures.

BURNER AND PILOT ADJUSTMENTS:

NOTE: The *Alfresco*™ Pizza Oven Burners do not require air-mix adjustment and need only be checked visually for proper performance and low temperature settings only.

The *Alfresco*™ Pizza Oven is equipped with adjustable valves. Valves can be adjusted for PILOT flame size and burner LOW settings.
This procedure can be done by removing the gas adjustment knobs on the front panel to expose the valve adjustment screws. (See ***Figure # 11***)

WARNING

DO NOT ATTEMPT TO LIGHT THE OVEN PILOTS IF THE ODOR OF GAS IS PRESENT.

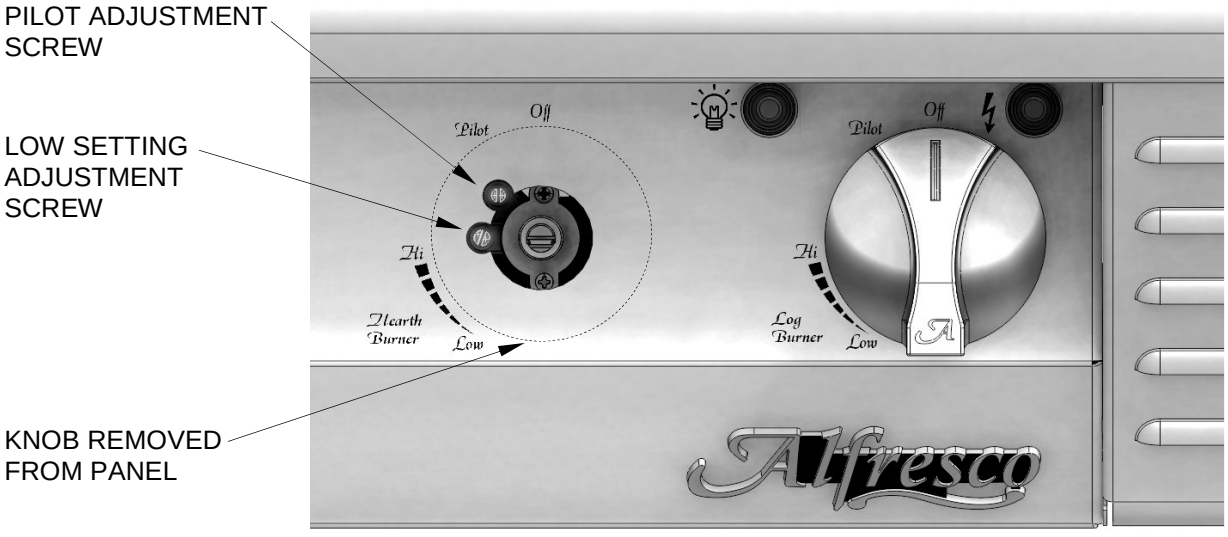


Figure # 11

PILOT ADJUSTMENT:

Begin by lighting up the Pilot according the procedure explained on Page 16:

- Push and turn the gas control knob to the PILOT position.
- Push the ignition (spark) button.
- Push the Gas Control Knob

The Pilot should lit instantly. Continue holding the gas knob for at least 5 ~ 10 seconds and release the gas control knob.

The Pilot should remain lit. If the Pilot does not remain lit, adjustment might be necessary. This procedure will apply to both the Hearth Stone IR Burner as well as the Log burner.

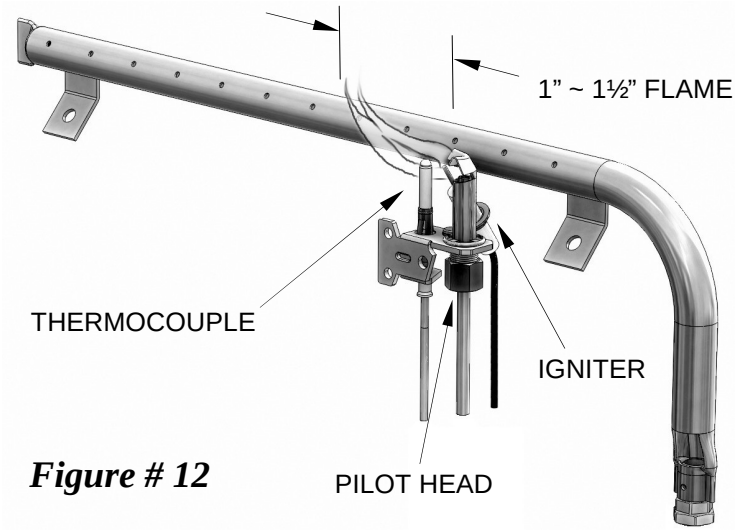


Figure # 12

The Pilot is equipped with a Thermocouple designed to sense the presence of a flame and relay this information to the gas valve. If the Thermocouple does not sense the flame, the valve will cut of the flow of gas to the Pilot and the Burner as a safety measure.

Light the Pilot again and using a small flat blade screwdriver, adjust the Pilot flame size to approximately 1" to 1½" in overall length. (See ***Figure # 11*** on page 17 and **Figure # 12** on this page)

TURN CLOCKWISE	► LESS FLAME
TURN COUNTER-CLOCKWISE	► MORE FLAME

If the flame is too small the Pilot will not remain lit when you release the knob, readjust to a longer flame.

LOW HEAT SETTING ADJUSTMENT (LOG BURNER):

NOTE:
THE LOW HEAT SETTING ON YOUR OVEN IS PRESET AT THE FACTORY. ADJUST ONLY IF ALTITUDE OR ENVIRONMENTAL FACTORS ARE CAUSING POOR, LOW HEAT, PERFORMANCE.

ADJUSTMENT STEPS:

1. Follow lighting instructions and set the control knob on "HI" and allow the burner to preheat for 5 minutes.
2. Turn the control knob to "LOW" and wait for the burner temperature to drop and stabilize.
3. Insert a small blade screwdriver into the LOW SETTING screw of the valve to begin the adjustment.
4. Turn counter-clockwise to INCREASE the low heat flame, Clockwise to DECREASE.
5. Adjust the flames so the burner flame is approximately 1½" to 2" in length in the LOW position. (See ***Figure # 13***)

WARNING

NEVER ADJUST THE BURNER SO LOW THAT IT MAY GO OUT DURING USE. DO NOT OPERATE THE OVEN WITH THE LOW HEAT OR PILOT SCREW REMOVED.

GAS CAN ESCAPE AND CAUSE A POTENTIALLY HAZARDOUS CONDITION.

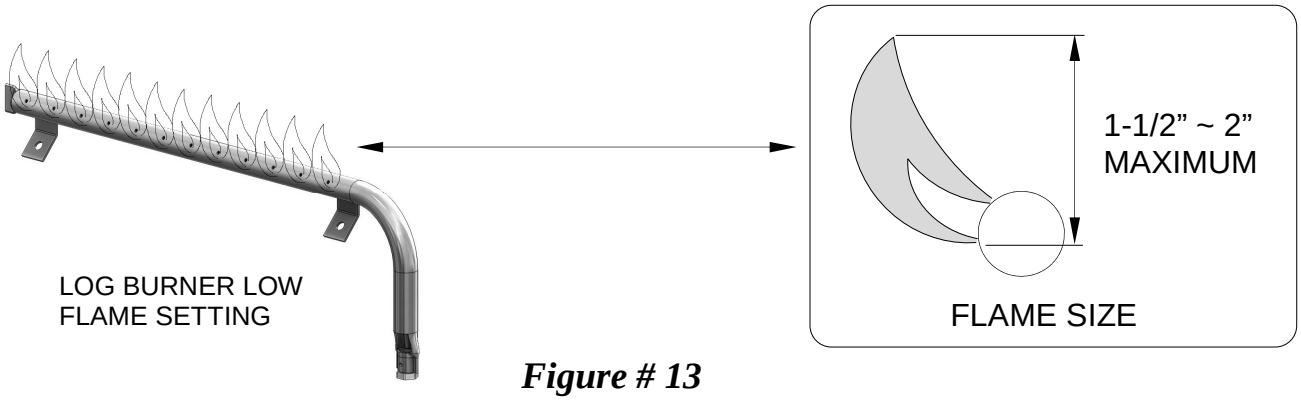


Figure # 13

Once proper adjustment is reached, reattach the knob by pushing onto the stem.

LOW HEAT SETTING ADJUSTMENT (HEARTH STONE IR-BURNER):

NOTE:
THE LOW HEAT SETTING ON YOUR OVEN IS PRESET AT THE FACTORY. ADJUST ONLY IF ALTITUDE OR ENVIRONMENTAL FACTORS ARE CAUSING POOR, LOW HEAT, PERFORMANCE.

ADJUSTMENT STEPS:

CAUTION

IN SUNNY ENVIRONMENTS, THE FLAME FROM AN IR BURNER MAY BE IMPOSSIBLE TO SEE.

1. Follow lighting instructions and set the control knob on “HI” and allow the burner to preheat for 5 minutes. The burner screen **MUST** be placed on the burner. **DO NOT** remove the screen.
2. Turn the control knob to “LOW” and wait for the burner temperature to drop and stabilize.
3. Insert a small blade screwdriver into the LOW SETTING screw of the valve to begin the adjustment.
4. Turn counter-clockwise to INCREASE the low heat flame, Clockwise to DECREASE.
5. Adjust the flames so the burner flame looks BLUE in color and is stable without empty areas around the solid stripes of the burner surface (See ***Figure # 14***)

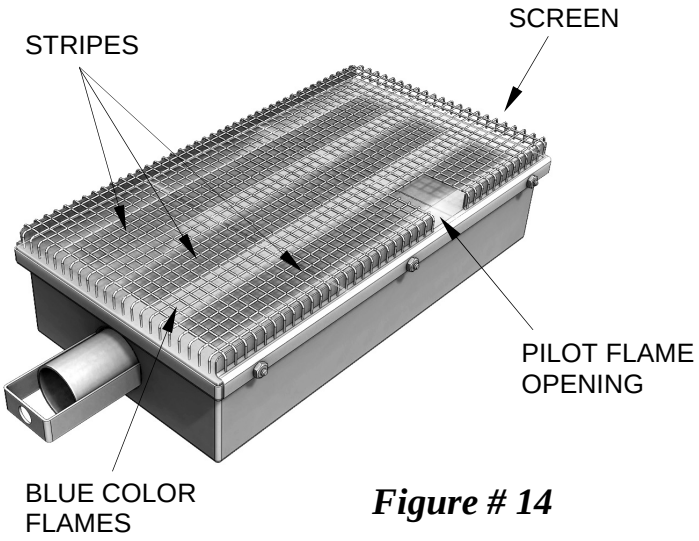


Figure # 14

WARNING

NEVER ADJUST THE BURNER SO LOW THAT IT MAY GO OUT DURING USE. DO NOT OPERATE THE OVEN WITH THE LOW HEAT OR PILOT SCREW REMOVED.

GAS CAN ESCAPE AND CAUSE A POTENTIALLY HAZARDOUS CONDITION.

NOTE:

In LOW setting the color of the flame might be impossible to see in daylight. It is highly recommended that this adjustment be done at dusk or with the oven doors partially closed in order to obscure the oven's interior ad show the BLUE flame on the Hearth Stone IR Burner.

DO NOT adjust the LOW setting without the burner screen, as it is designed to hold the flame steady and in place specially when operating at LOW temperature.

NOTICE

AVOID WATER DAMAGE TO BURNER NEVER ALLOW WATER TO CONTACT THE IR BURNER AS DAMAGE TO THE CERAMIC PANEL WILL RESULT.

WATER DAMAGE IS NOT COVERED BY YOUR ALFRESCO WARRANTY

WOOD CHIP SMOKER:

By using real wood chips in the smoker system of your *Alfresco*™ Pizza Oven you can add extra flavor to all of your Pizzas or Oven Cooked Dishes. For good smoke performance, soak the wood chips for not less than 30 minutes, drain excess liquid and fill the smoker tray completely.

HOW TO SMOKE:

1. Fill the smoker tray with thoroughly soaked and drained wood chips.
2. Place the smoker at a corner in the oven near the Log Burner. Radiated heat from the Log will soon start smoldering the chips and creating smoke.
3.

One tray of wood chips will usually last about 1/2 hour. During extended cooking, chips may need to be added several times. Pull the tray partially out of the oven to add chips while in use. Never remove the hot smoker tray completely from the oven. To improve smoke performance, keep the doors closed as much as possible while food is cooking.

NOTE: If not thoroughly soaked, the wood chips will flare up during cooking. To extinguish flames, pull the tray slowly a few inches from the Log and it's burner and add a small amount of water. The smoker tray can also be filled with water to produce steam which can help keep delicate foods moist during cooking.

TYPES OF WOOD CHIPS TO USE:

- **Alder:** Medium, tart smoke flavor. Excellent on fish, chicken or game.
- **Maple:** Sweet, hearty smoke flavor. Best with fish, jerky or bacon.
- **Apple:** Light, sweet smoke flavor. Superb with poultry, ham or sausages.
- **Hickory:** Heavy smoke flavor. Best with beef, pork or game.
- **Mesquite:** Light smoke flavor. Excellent on fish, poultry or beef.
- **Oak:** Heavy smoke flavor. Best with beef, lamb or pork.
- **Pecan:** Rich, sweet, versatile flavor. Good with any food.

COOKING WITH YOUR PIZZA OVEN:

Your *Alfresco*™ Pizza Oven has been designed to provide very fast heat-up times as well as a broad rage of operating temperatures for cooking different foods. In principle, the oven's heat sources function as follows: (See ***Figure # 15***)

- The IR Burner directly heats the Hearth Stones and this heat makes its way into the oven cavity through the Ceramic Log area.
- The Log Burner in itself, provides additional heat to the Ceramic Log that radiates into the oven cavity when it's turned on.
- The heat from the Log Burner also rises through the top of the oven heating up the Top Stone and rolls over in order to exist through the rear exhaust of the unit.
- The heat of the Top Stone also radiates downwards, further heating up the Hearth Stones.

HEATING UP:

From a "cold" oven, start the heating process by using the Hearth Burner on "HIGH" and the Log Burner at a "Medium" setting.

Maintain this level of heat for approximately 10 to 15 minutes with the doors closed to heat up the oven ***faster.***
After this quick heat stage, turn all controls to "LOW" setting so you do not over heat the Hearth or the Top Radiant Stone.

Stones heat up fast, but take several minutes to cool off… If you overheat your stones, it'll take a while longer for your oven to come down to proper cooking temperatures.

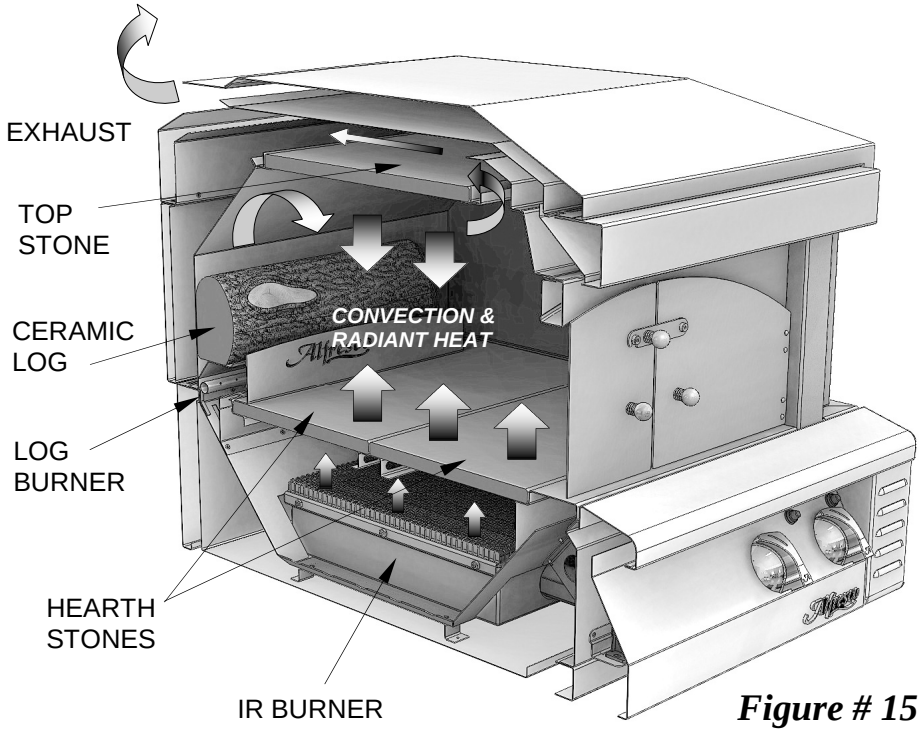


Figure # 15

MAINTAINING TEMPERATURES:

Depending on how you cook with your *Alfresco*™ Pizza Oven, temperatures can change by having the doors open or closed.

- A fast turn around of several pizzas cooked with open doors, will require more heat input from the burners to maintain the stones as well as the oven cavity hot.
- A single pizza ,slowed cooked with closed doors, requires minimal heat input from both burners.

As a general rule, once the Hearth Burner is hot, it will need little heat to be maintained hot, so setting it at "LOW" will suffice. Use the Log Burner at LOW settings while cooking and only use on HIGH to quickly broil or brown at the last minutes of your cooking. It only takes a few seconds on HIGH to reach very high broiling temperatures. Putting too much heat from the Top Stone will burn your food too quickly before the bottom dough is done and also overheat the Hearth Stone in the long run.

Practice with several pieces of dough of different thicknesses the first time until you know how much heat to apply from the bottom and the top while cooking your Pizzas.

STAINLESS STEEL CARE:

Stainless Steel is widely used for catering and residential kitchen equipment because of its strength, its ability to resist corrosion and its ease of cleaning. In fact, stainless steel ranks alongside glass and new china in terms of “ease of cleaning” and in percentage removal of bacteria during washing. As a result of these virtues, the metal is often taken for granted and it is assumed that no problems will arise during its usage. However, some care is required to ensure that the stainless steel can live up to this reputation.

DAY TO DAY CARE:

To maintain the original appearance of your *Alfresco*™ Pizza Oven , a regular cleaning routine should be carried out using the following guidelines:

1. After use, following the safety precautions detailed on page 4 and 5, wipe the Oven with a soft damp soapy cloth and rinse with clean water, preferably warm/hot water. This should remove most substances encountered during the cooking process.
2. For more tenacious deposits, including oil, grease and water-borne deposits, use a multi purpose cream cleanser and apply with a soft damp cloth. Rinsing with fresh water, as described above, should follow as a last step.
3. For really stubborn dirt or burnt-on grease, a nylon-scouring pad may be used in conjunction with the cream cleanser. On no account should “wire wool” pads be used unless they are made of stainless steel.
4. Harsh abrasives and scouring materials should not be used for cleaning stainless steel as they will leave scratch marks in the surface and damage the appearance of the Oven. Likewise do not use wire brushes, scrapers or contaminated scouring pads.
5. Your *Alfresco*™ Pizza Oven has a directional polished grain, any cleaning with abrasives should be carried out along this grain direction and not across it.
6. After use, always remove wet cleaning aids (such as cloths, pads, containers) from the surface, to avoid formation of water marks or stains.
7. If required, dry the Oven after use with a soft dry cloth or towel.

If the preceding guidelines are adhered to, your *Alfresco*™ Pizza Oven should offer excellent life and should live up to its reputation of being “stainless”.
Neglect of this practice, however, can lead to deterioration of the surface and, in some extreme cases, corrosion of the steel itself. The two most common types of corrosion that may be encountered, particularly on stainless steel, are rust marks and pitting of the surface.

RUST-BROWN MARKS:

When this type of staining occurs it is unlikely that rusting of the stainless steel itself caused the marks. Similar marks can be found with both porcelain and plastic sinks. The rust marks are more likely to be the result of small particles of “ordinary-steel” which have become attached to the surface; these have subsequently rusted in the damp environment. The most common source of such particles is from “wire-wool” scouring pads, but contamination may also occur from carbon steel utensils and old cast iron water supply pipes.

These brown marks are only superficial stains, which will not harm the Oven; they should be removable using a soft damp cloth and a multi-purpose cream cleanser.
Occasionally, it may be necessary to resort to a proprietary stainless steel cleanser, to return the surface of the Oven to its original condition. To avoid re-occurrence of any “rust-staining” it is essential that the source of the contamination is eliminated.

PITTING:
Another form of corrosion, which occasionally occurs in stainless steel, is pitting of the surface. The reason for this corrosive attack can usually be attributed to certain household products, for example:

Bleaches:
Most common domestic bleaches & sterilizing solutions contain chlorine in the form of sodium hypochlorite. If used in concentrated form, bleaches can attack the stainless steel, causing pitting of the surface. They should always be used to the strengths prescribed by the manufacturer and should be thoroughly rinsed off with clean water immediately after use. All cleaning agents containing hypochlorite are unsuitable for long term contact with stainless steel and, even when used in the highly diluted form, they can produce pitting under certain conditions.

Foodstuffs:
In general stainless steel is fully resistant to all foodstuffs in common use. Only in isolated cases, such as when concentrated salt and vinegar mixtures are allowed to remain in contact with the steel for a long period, can any surface marking result.

CARE & MAINTENANCE OF YOUR OVEN:

OVEN HEARTH STONE:

The easiest way to clean the Hearth Stone is with *HIGH TEMPERATURE* immediately after cooking is completed. The food particles will burn off the surface. If the Oven is allowed to cool before cleaning, then cleaning will be more difficult.

The Hearth Stone used over the IR Burner will primarily self -clean during High Temperature oven operation.

Then after the Oven and Stone has cooled, remove it from the Oven and brush off burned debris if needed or use a Shop Vacuum to remove burned particles and ash.

NOTICE

NEVER CLEAN THE HEARTH STONE WITH ANY TYPE OF LIQUID WHILE IT IS ON THE OVEN. LIQUID CAN PERMANENTLY DAMAGE THE BURNER LOCATED BELOW.

WARNING

DO NOT ALLOW EXCESS GREASE OR LIQUIDS TO ACCUMULATE ON THE HEARTH STONE AS THIS WILL CREATE A FIRE HAZARD.

STAINLESS STEEL:
The Oven is made from commercial quality type 304 non-rusting and non-magnetic stainless steel, and the cleaning information shown on Page 21 should be followed.

IR-BURNER CLEANING:
It may occasionally be necessary to brush, blow or vacuum accumulated ash from the burner surface. Do so carefully and only when the burner is cool.

ORIFICE CLEANING:
With the burner removed, remove the orifice and shine a flashlight through the openings to ensure there is no blockage. Use a needle to clear any debris. Be extremely careful not to enlarge the hole or break off the needle.

TO REASSEMBLE THE IR BURNER:
Replace the burner by sliding the air intake over the brass orifice, centering it in the hole and resting the rear of the burner onto the base of the cavity and matching the existing mounting hole.

IT IS EXTREMELY IMPORTANT TO CENTER THE BURNER ON THE ORIFICE PROPERLY.

Make sure the burner is level and does not rock. Special care must be taken not to hit or damage the Pilot or Electrode wire while replacing the burner.

ELECTRODE GAPS:
The right gap must be maintained to ensure a proper spark. The gap should be 1/8" to 3/16". To adjust gap, hold the base of the wire rod tightly with a pair of pliers, and with another set of pliers, twist the tip of the wire to achieve the correct gap

NOTE: Rough handling of the electrode can crack the ceramic body, causing all of the igniters to fail.
Light all of the burners and check for proper flame characteristics (see page 18 and 19).

ADDITIONAL CONSIDERATIONS:
Always keep the area around the Oven free of obstructions and debris. Maintain at least 1" of space around Oven to ensure proper airflow, and keep all ventilation openings clear and free of debris. Visually check flame characteristics and compare to description on page 18 and 19. Adjust if needed. Clean appliance after each use, and check for blockages, especially at the burner orifices, after periods of prolonged non-use. To maintain the appearance of your *Alfresco*™ Pizza Oven for many years, keep it covered when not in use. Backyard environments are harsh on your Oven's finish. Long exposure to sun, water, yard chemicals and the elements will reduce the appearance of the stainless steel. This is especially applicable in ocean front locations, or locations subject to sea mists. ALFRESCO™ Gourmet Grills strongly recommends that you cover your Oven when not in use.

TROUBLESHOOTING:

BEFORE CALLING FOR SERVICE:

If your *Alfresco*™ Pizza Oven does not function properly use the following checklist before contacting your dealer for service. You may save the cost of a service call and the inconvenience of being without your Oven. Additional troubleshooting tips can be found on our website at *www.alfrescogrills.com.*

SPIDER AND INSECT WARNING:
Spiders and insects can nest in the burners of this or any other Oven, and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel, thereby damaging the Oven and making it unsafe to operate.

WHEN TO LOOK FOR SPIDERS: You should inspect the burners at least twice a year or immediately if any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The Oven does not reach temperature.
3. The Oven heats unevenly.
4. The burners make popping noises.

OVEN WON'T LIGHT:
First determine if the spark igniters are functioning properly. A rapid snapping sound should be heard when the igniter button is depressed. If no sound is heard, check power supply. Is the power cord connected? Has the GFCI tripped? If power supply is okay, then ensure that the proper gap exists between the Pilot Head and the electrode wire, according to the procedure on page 23.
If the spark igniters are working correctly, next determine if gas is reaching the burners. Ensure the gas supply is turned on, and that there are no leaks according to the procedure on page 15.
Adjust according to the procedure on page 23 or call for service. If the Pilot Burner will not match light, and the gas supply has been confirmed, then check the burner for blockages.

FLAME IS YELLOW / GAS SMELL:
IF YOU SMELL GAS WHILE THE OVEN IS OPERATING, IMMEDIATELY TURN OFF ALL BURNERS. Perform a leak test and check for blockages.

NOTE: If the Oven is operating in a dusty area or if heavy grease is present, some orange tips on the burner flame should be considered normal.

LOW / INSUFFICIENT HEAT:
Ensure that adequate preheat time has elapsed. The Hearth Stone IR Burner should preheat for at least 5 to 10 minutes with the doors closed. The IR burner should be allowed to preheat for at least 15 minutes with the doors open.

If adequate preheat time was allowed, check the gas supply for a damaged and/or kinked supply line. Replace if necessary. On LP units, a mostly empty tank may not have sufficient pressure to run the oven at high heat. Replace with a full tank. Make sure that the regulator/hose assembly being used is the unit supplied with the oven. On NG units, ensure that the flexible supply line is at least 1/2" diameter. Check the gas supply pressure to ensure at least 7" W.C. for NG and 11" W.C. for LP.

If gas supply is adequate, check burners for blockages according to the procedure described before. Check flame characteristics according to the procedure on page 18 and 19 and adjust if needed. Check that there is no pressure being applied to the regulator attached to the back of the oven. This regulator contains a flexible diaphragm and should not touch the oven body or any surrounding objects. Check to make sure that the burners are clean and free from obstructions. Clean if necessary.

NOTE: No part of the oven should ever be lined with aluminum foil as it will interfere with airflow and can cause a high heat condition in the oven cavity and a high heat condition inside the control panel.

BURNER BLOWS OUT:
First determine if the problem is being caused by location. If location is subject to high winds, reposition the oven to provide some protection by placing the back of the oven toward the wind.
Check the gas supply and flame characteristic according to the procedure under Low / Insufficient Heat. Check to ensure that IR Burner is correctly positioned in the oven. A correctly installed IR Burner should be seated firmly with no side-to-side movement.

OVEN GETS TOO HOT:
IF THE OVEN GETS TOO HOT, TURN IT OFF IMMEDIATELY AND ALLOW IT TO COOL.
Perform a leak test according to the procedure on page 15. If leaks cannot be corrected, call for service before attempting to use the oven.

LIGHT DOESN'T WORK:
Check that power is connected and that the GFCI has not tripped.

LIGHT BULB REPLACEMENT:

NOTE: Disconnect all power to your *Alfresco*™ Pizza Oven before any service or light bulb replacement is performed.

A Light bulb is located on the right side of the oven cavity above the Hearth Stone cooking area. The area around the light fixture and the light fixture itself become extremely hot during oven operation with or without the light being turned on.

BEFORE REPLACING A LIGHT BULB, ALLOW SUFFICIENT TIME FOR THE FIXTURE TO COOL DOWN IF THE LIGHT OR THE OVEN WAS TURNED ON, OR BOTH.

A Light bulb can reach several hundred degrees when operating, so allow plenty of time for it to cool down.

There is one lamp available on your *Alfresco*™ Pizza Oven:

G940120 - G9 Base

40 W - 120 VAC
Part # 210-0317

Should you need to replace the light bulbs in your Alfresco™ Gourmet Grill, please refer to the following steps :

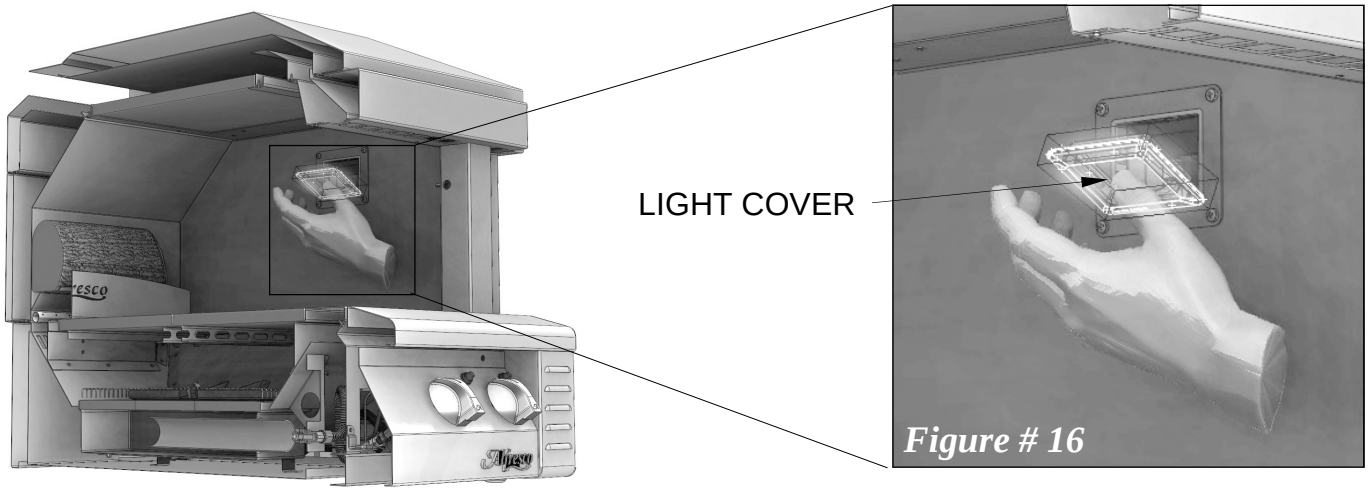


Figure # 16

REMOVE THE LIGHT COVER:

The light cover is supported by a spring mechanism on the light fixture. Simply pry open the light cover from the left or right sides by hand only. (See ***Figure #16***)

DO NOT USE ANY TOOLS as you might chip the tempered glass cover.

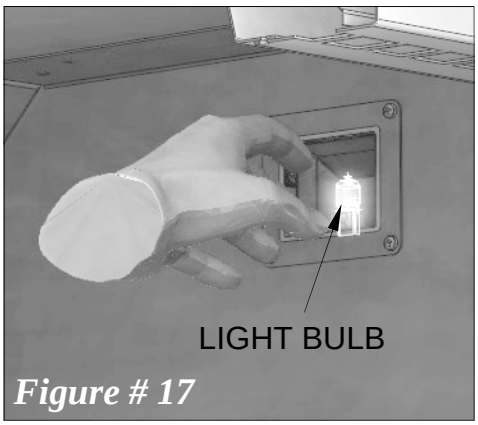


Figure # 17

REMOVE THE LIGHT BULB
Reach inside the light fixture and remove the light bulb by pulling it straight up and out of the socket. (See ***Figure # 17*** on page 26)

INSTALLING A NEW LIGHT BULB:

NOTE: When replacing light bulbs, use a soft clean cloth (cotton or paper towels) when handling lights.

Always keep halogen lights free of fingerprints and grease when replacing. Because of the light bulb's very high operating temperature, grease or fingerprints left on the light bulb might reduce the bulb's life.

Insert a new light bulb using a clean cloth and do not force the light bulb in the socket. Very little effort is required for the bulb to "SNAP" and lock into place.

Look at the bulb and verify that no fingerprints are left on it. Wipe off any fingerprints and or grease that might have accidentally come in contact with the glass of the light bulb.

Replace the light cover by inserting it into the light fixture at a slight angle until it "SNAPS" into place.

Power up your *Alfresco*™ Pizza Oven and verify the light bulb operation by turning on the light switch.

ADDITIONAL IMPORTANT CLEANING AND STORAGE CONSIDERATIONS:

In order to maintain your *Alfresco*™ Pizza Oven in clean working order, it will be necessary, under certain conditions, to take additional precautions. If your oven is located in a coastal area, it will be exposed to salty air which is corrosive. If it is located close to a swimming pool or Jacuzzi with chlorinated water, then it will be exposed to dilute hydrochloric acid which can be formed as a result of chlorine compounds used in the pool causing chlorine to be combined with hydrogen and water in the atmosphere.
Also, muriatic acid (another name for hydrochloric acid) is used to maintain the correct ph balance in the pool water. Chlorine is an oxidizing agent, and as such can promote rapid corrosion or other oxidizing processes which can damage various materials.
Type 304 stainless steel is highly resistant to corrosion but given enough exposure to such corrosive conditions might succumb to some degree, such that pitting or rusting may occur. Our Pizza Oven materials have been tested in saline solutions with higher salinity than sea water, and they have been tested in highly chlorinated solutions.

They have also been tested by exposure to highly acidic foods. During and after these tests, we found these materials were able to withstand exposure over prolonged periods of time. However, the above mentioned corrosive substances, along with neglect, can lead to a situation whereby conditions might combine to cause some damage to occur.
Therefore, we suggest that you always keep your *Alfresco*™ Pizza Oven clean, dry and covered when not in use.
This is even more important when long term storage is intended; always store the oven clean, dry and covered with your *Alfresco*™ Pizza Oven cover.

(cont.)

Also, do not allow any food particles or grease to be left inside your barbecue, as this will attract rodents which, in addition to being undesirable from an hygienic standpoint, are likely to cause physical damage to your oven.
Rodents are known to chew on the insulation of wiring which will eventually cause permanent damage to the wiring and possibly electrical components.
One final consideration for ovens located either along the coast or in a desert community: Wind driven sand is highly abrasive, therefore constant exposure will eventually pit and scratch almost anything; one more reason to keep your oven covered when not in use. By routinely caring for your oven as outlined in this manual, you can enjoy many years of service from it and keep it looking the way it should.
In the event that any light rusting is found on the stainless steel, it will usually not be the stainless steel which is corroding but iron particles which have somehow been deposited on the surface. For more information on this subject, please request our “Rust removal bulletin”. As a first course of action though, we recommend “Bar Keepers Friend”, available from many supermarkets and hardware stores. This product, if used as directed, will usually solve the problem. Note though, when using this product on textured surfaces such as your oven, always rub in the direction of the grain; never across the grain, since doing so will damage the finish.

See also pages 21~ 23.

Notes:

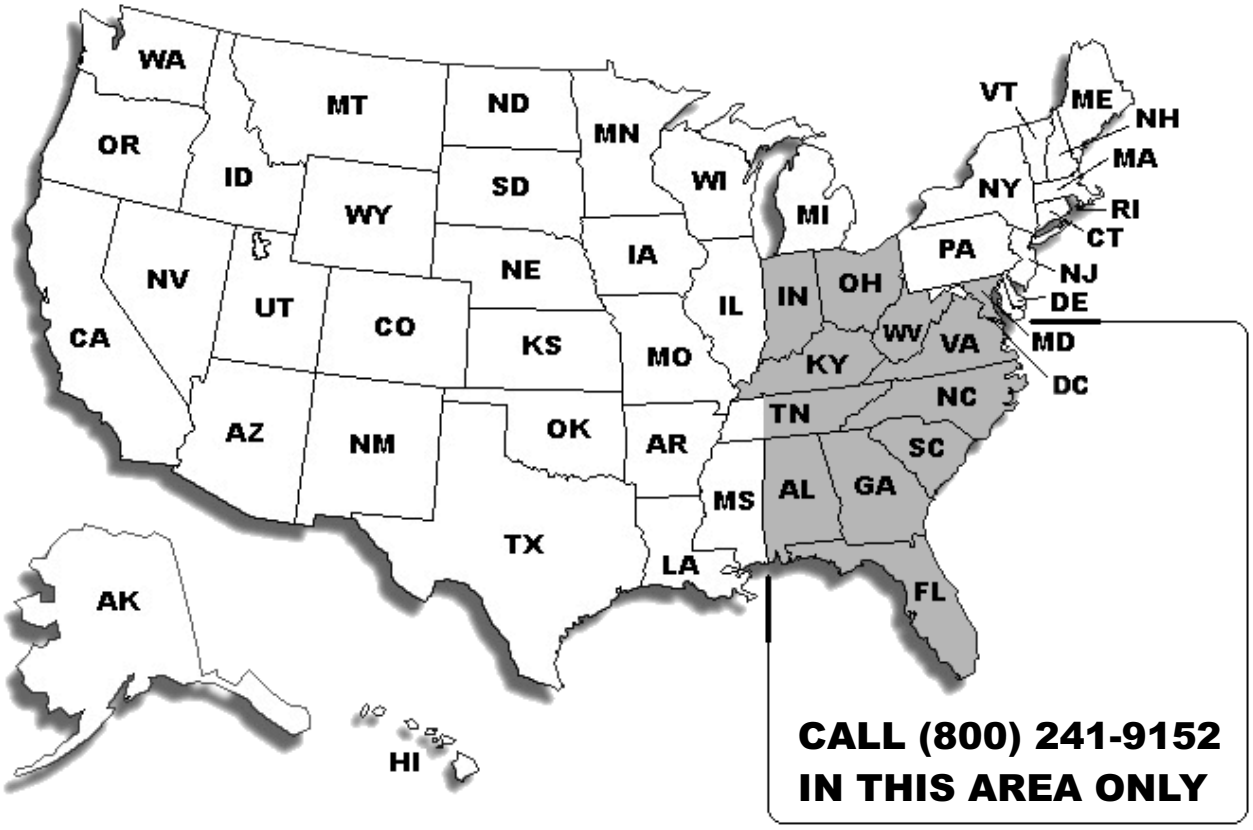
HOW TO OBTAIN SERVICE

WARRANTY SERVICE ONLY:

For warranty service, please contact our regional Alfresco™ Gourmet Grills authorized service agency according to your location on the following map:

Please provide:

- Model & Serial Number:
  - Grills - Located under the drip pan.
  - Ovens - Located under the bottom heat shield.
  - Refrigerators - Located inside on the upper left corner.
- Gas Type
- Date of installation
- A brief description of the problem.



ALL OTHER AREAS CALL (866) 203-5607

INQUIRIES AND INFORMATION:

For all other Alfresco™ Gourmet Grill information such as power, installation, cut-out requirements, or any other product inquiries, please contact:

Alfresco Gourmet Grills.
Customer Service Department.
7039 East Slauson Avenue
Commerce, CA 90040.

(888) 383-8800 or (323) 722-7900
(323) 726-4700. (fax)

Or visit us on the WEB at: *www.alfrescogrills.com*

Alfresco Limited Warranty

(Residential use only)

OVENS

LIMITED LIFETIME WARRANTY

Alfresco will repair or replace any stainless steel part including all fabricated stainless steel components, (excluding what is covered in the Five Year Limited Warranty) to be defective from workmanship and when subjected to normal residential use and service. This warranty excludes surface corrosion, scratches, discoloration, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions. Labor to remove and replace defective parts is not covered after first year of ownership. Shipping and handling cost will apply. Alfresco recommends that you use an authorized Alfresco servicer to perform such service.

LIMITED FIVE-YEAR WARRANTY

Alfresco warrants the stainless steel hearth brackets, gas valves and drip pans, to be free from defects in materials and workmanship under normal residential use for a period of five years from the original date of purchase. Labor to remove and replace defective parts is not covered after first year of ownership. Shipping and handling cost will apply. All service provided by Alfresco under this warranty must be performed by an authorized Alfresco servicer.

FULL TWO YEAR WARRANTY

For two years from the date of original installation, your Alfresco Pizza Oven warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Alfresco under this warranty must be performed by an authorized Alfresco servicer, unless otherwise specified by Alfresco. Service will only be provided during normal business hours.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

SERVICE & REPLACMENT PARTS

For quicker and easier results visit our website at: http://www.alfrescogrills.com or, call 866-203-5607 to report service problems and/or to obtain replacement parts for your Alfresco Grill. Replacement parts are shipped F.O.B. Commerce, California 90040. Before calling for service, please make sure you have the following information: **Model number, serial number, date of purchase**, and **proof of purchase** by original owner.

Limitations & Exclusions: 1. Alfresco's warranty applies only to the original purchaser and may not be transferred. **2.** Alfresco's warranty is in lieu of all other warranties, expressed or implied and all other obligations or liabilities related to the sale or use of its grill products. **3.** Alfresco's warranty shall not apply and Alfresco is not responsible for damage resulting from misuse, abuse, alteration of or tampering with the appliance, accident, hostile environment, flare-up fires, improper installation, or installation not in accordance with the instructions contained in the User Manual, or the local codes. **4.** Alfresco shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty. **5.** Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on consequential damages. This warranty gives you specific legal rights and you may have other rights, which vary from state to state. **6.** No one has the authority to add to or vary Alfresco's warranty, or to create for Alfresco any other obligation or liability in connection with the sale or use of its products.

Alfresco shall not be responsible for and shall not pay for the following: 1. Installation or start-up. **2.** Service by an unauthorized service provider. **3.** Damage or repair due to service by an unauthorized service provider or use of unauthorized parts. **4.** Improper installation. **5.** Damage caused by accidents, abuse, alteration, misuse, installation that is not in accordance with the instructions contained in the User Manual, or local codes. **6.** Units installed in non-residential applications such as retirement homes, restaurants, hotels, schools, etc. **7.** To correct normal adjustments or settings, due to improper installation, commissioning or local gas supply properties. **8.** Shipping and handling costs, export duties, or installation cost. **9.** The cost of service calls to diagnose trouble; or Removal or re-installation cost.

Alfresco Open Air Culinary Systems Pizza Oven Warranty Released 03/01/2013

NOTES:

Alfresco™

Open Air Culinary Systems

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